

DINNER

APPETIZERS

SOUP DU JOUR CUP/BOWL (PREMIUM SOUP ADD 2.00 PER PORTION)	5/7
FRIED PICKLES SMOKEY RANCH DRESSING	10
PIMENTO CHEESE FRITTERS ORANGE MARMALADE, BUTTER CRACKERS	10
BOOM-BOOM SHRIMP HAND BATTERED CRISPY SHRIMP, BOOM-BOOM SAUCE	12
CRISPY BRUSSELS SPROUTS BACON, BALSAMIC GLAZE, SUN DRIED TOMATOES, PARMESAN	12
TRUFFLE GNOCCHI POTATO GNOCCHI WITH TRUFFLE BUTTER, SEA SALT, AND PARMESAN	12
FRESH SHUCKED OYSTERS LEMON, COCKTAIL AND MIGNONETTE	12
CHEESE BOARD ARTISAN IMPORTED AND DOMESTIC CHEESES WITH CRACKERS AND FRUIT	12

BURGERS & WINGS

CHICKEN TENDERS HAND BATTERED TENDERLOINS, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	10
HLCC REUBEN GRILLED PASTRAMI ON RYE, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	11
ANGUS BURGER 8 OZ. CHARGRILLED PATTY, LETTUCE, TOMATO, PICKLE, BISTRO SAUCE, SWISS, AMERICAN, OR PEPPERJACK CHEESE, TOASTED BRIOCHE BUN, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	12
CHICKEN WINGS 10 CRISPY WINGS, MILD, HOT, BBQ, TEXAS PETE DRY RUB, OR LEMON PEPPER SERVED WITH CARROT AND CELERY STICKS, BLUE CHEESE OR RANCH DIPPING SAUCE	14

SALADS

HOUSE SALAD MIXED SALAD GREENS, GRILLED CHICKEN, CUMBER, CARROT, BLACK OLIVE, TOMATO, CROUTONS, CHEESE	12
GRILLED CHICKEN CAESAR SALAD ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING, EGG	12
BEET SALAD APPLE JUICE POACHED BEETS, MIXED SALAD GREENS, FETA CHEESE, PECANS, MANDARIN ORANGE, MAPLE DRESSING	12
GREEN JACKET SALAD MIXED SALAD GREENS, PARMESAN, GRAPE TOMATOES, RED WINE VINAIGRETTE, CRACKERS, GRILLED CHICKEN BREAST	12
FRIED SHRIMP SALAD MIXED SALAD GREENS, FRIED SHRIMP, OLIVES, TOMATOES, CUCUMBER, CHEDDAR CHEESE, EGG, CROUTONS	12

DRESSINGS

HOUSE MADE RANCH, HONEY MUSTARD, BLUE CHEESE, MAPLE DRESSING, RED WINE VINAIGRETTE, ZESTY ITALIAN, CAESAR, BALSAMIC VINAIGRETTE, OLIVE OIL AND VINEGAR

ENTREES, SEAFOOD & STEAK

EGGPLANT PARMESAN BREADED EGGPLANT, MARINARA, RICOTTA, MOZZARELLA, PARMESAN, GARLIC BUTTER GREEN BEANS	16
CHICKEN POT PIE CHICKEN AND DUMPLINGS IN WHITE GRAVY WITH CARROTS, PEAS, POTATOES, AND CELERY WITH A BUTTERY CRUST	18
LEMON PEPPER SALMON HERB CREAM SAUCE, WILD RICE BLEND, GARLIC BUTTER GREEN BEANS	22
PORK TIPS AND GRAVY PORK TENDERLOIN TIPS, RICE, BACON GRAVY, MUSHROOMS, ONIONS, GARLIC BUTTER GREEN BEANS	24
ORANGE DUCK PAN SEARED DUCK (COOKED MEDIUM RARE), ORANGE MARMALADE, CREAMY BUTTERNUT SQUASH, ROASTED FINGERLING POTATOES	24
LOBSTER RAVIOLI CREAMY ALLA VODKA SAUCE, PEPPERS, ONIONS, SUN DRIED TOMATOES	23
FRIED SHRIMP DINNER MASHED POTATOES, WINTER VEGETABLE BLEND, COCKTAIL SAUCE	24
SHRIMP AND GRITS CAJUN STYLE BLACKENED SHRIMP WITH CREAMY TOMATO GRAVY, GRITS, AND SAUSAGE	24
SNOW CRAB PLATE STEAMED CRAB CLUSTER, GRILLED SHRIMP, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	34
HAMBURGER STEAK BROWN GRAVY, MUSHROOMS, ONIONS, MASHED POTATOES, VEGETABLE BLEND	24
SKIRT STEAK FLAME GRILLED INSIDE SKIRT STEAK, CHIMICHURRI, ROASTED FINGERLING POTATOES, CREAMY BUTTERNUT SQUASH	26
PRIME RIB OVEN ROASTED RIBEYE, AU JUS, LOADED BAKED POTATO, WINTER VEGETABLE BLEND	34
RIB EYE 12 OZ FLAME BROILED RIB EYE, BAKED SWEET POTATO, GARLIC BUTTER GREEN BEANS	36
FILET MIGNON RED WINE SHALLOT BUTTER, BAKED SWEET POTATO, GRILLED ASPARAGUS	38

ALL ENTREES SERVED WITH A CHOICE OF A SIDE SALAD (HOUSE, CAESAR, OR GREEN JACKET)

SUBSTITUTE BAKED POTATO, BAKED SWEET POTATO WITH BROWN SUGAR CINNAMON BUTTER, OR GRILLED ASPARAGUS FOR ANY SIDE

EXECUTIVE CHEF JASON DE LA SOTA, CEC

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